

MAKING LIFE PEACHY

# WINTER AT THE ROSE & CROWN

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

### **DELI PLATES**

Choose any of the dishes below as a deli plate (3.75) or a board (13.75 for 4 deli plates)

FISH

Cod Goujons & Tartare Sauce

Haddock Fishcakes &

Horseradish Crème Fraîche

Prawn & Paper-thin Salad, Oriental Dressing

Smoked Salmon Pâté & Granary Toast

#### BUTCHER'S

Black & Blue Bavette & Béarnaise Sauce Chorizo & Manchego Swirls Spicy-glazed Chicken Wings Crispy Lamb, Pomegranate & Mint Salad

### VEGGIE

Warm Crispy Camembert & Fig Relish
Mushroom Pâté & Croûtes
Roasted Beetroot & Carrot Salad,
Buckwheat, Toasted Walnuts
Parsnip & Cheddar Croquettes,
Tomato Chutney

BREADS & OLIVES

Warm Mini Bloomer & Garlic Butter 3.00 Puttanesca Olives 3.00

Spiced Almonds 3.00

## **STARTERS**

Warm Crispy Camembert, Fig Relish & Rocket 7.00 Soup of the Day - See Blackboard 5.50

Native King Scallops, Apple-glazed Pig Cheeks, Black Pudding & Crackling Salad 10.00
Beetroot & Gin-cured Salmon, Lemon Crème Fraîche, Poppy Seed Crisp Bread 7.50
Caramelised Pear, Endive & Hazelnut Salad, Goats' Curd, Sherry Dressing 6.75
Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

## EITHER/OR

Starter/Main

Sea Bass & King Prawns, Indian Salad, Onion Bhaji, Cardamom Yoghurt 8.75/16.75

Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 8.00/15.50

Roasted Beetroot & Carrot Salad, Buckwheat, Toasted Walnuts, Beetroot & Thyme Dressing 7.25/13.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

# **GRILL**

Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75

28 Day Dry-aged 225g Rump Cap Steak 19.75

28 Day Dry-aged 280g Flat Iron Steak 24.50

28 Day Dry-aged 280g Rib Eye Steak 27.75

Aubrey Allen'

All Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour & tenderness.

# MAINS

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Butternut Squash, Spinach & Pearl Barley Wellington, Roasted Roots & Vegetarian Gravy 13.25

Smoked Haddock Fishcake, Sautéed Leeks & Mustard Butter Sauce 13.50

Free-range Chicken, Wild Mushrooms & Leeks, Tarragon Cream Sauce 15.00

Merrifield Farm Duck Breast, Bubble & Squeak, Blackberry & Port Jus 19.75

Roasted Monkfish & Chorizo, Sweet Potato Purée, Raisin & Caper Dressing 17.50

Slow & Low Lamb Shoulder, Celeriac Purée, Braised Red Cabbage & Mint Jus 17.75

What's The Fish? See Blackboard

# SIDES

Chips 3.50 Baby Jackets & Sour Cream 3.75 Savoy Cabbage, Bacon & Hazelnuts 3.75 Honey & Thyme-roasted Carrots & Parsnips 3.75 Garden Salad, Beetroot & Thyme Dressing 3.75

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

